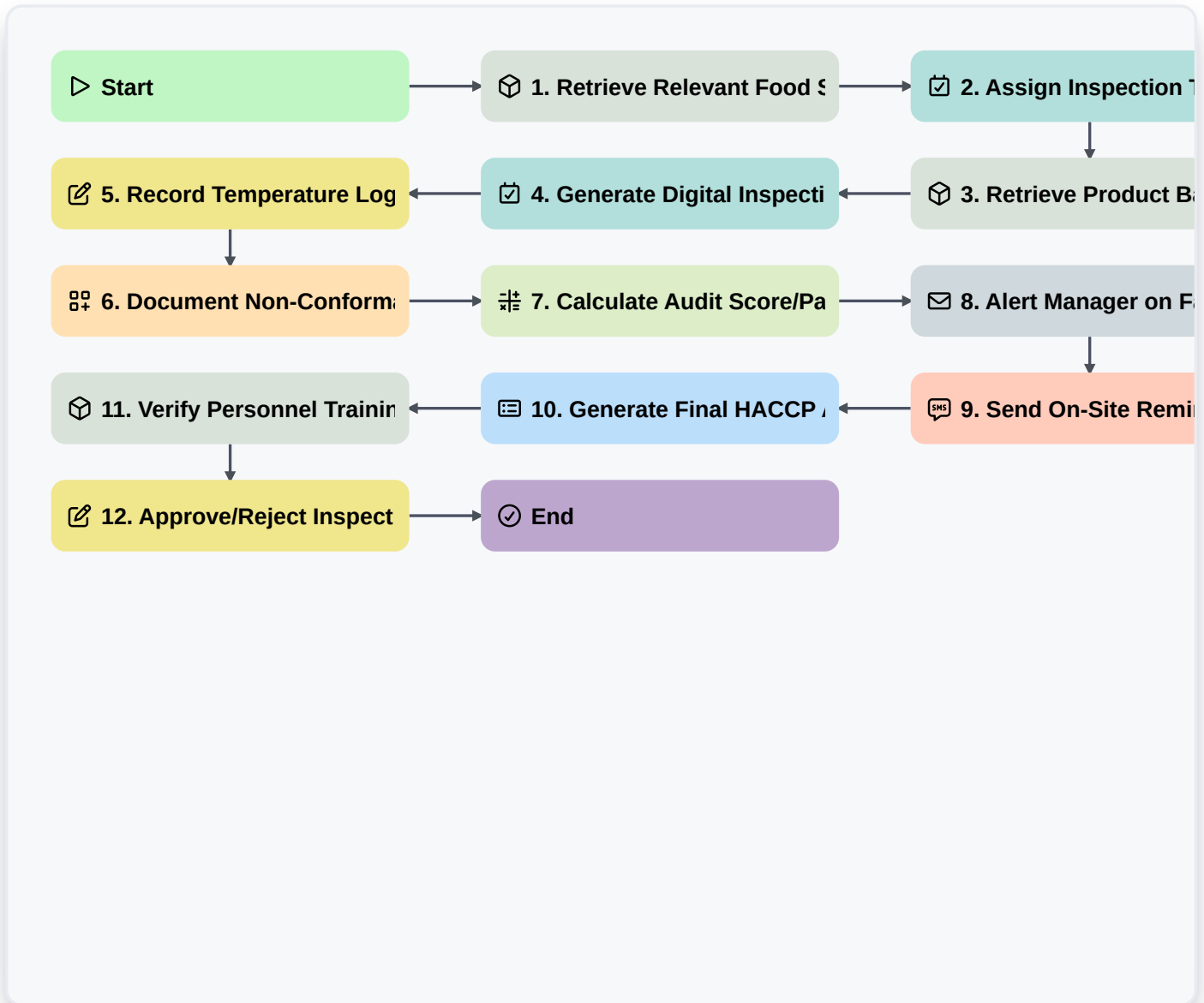


# Food Manufacturing Inspection Workflow: HACCP & GMP Compliance Tracking



▷ **Start**

Start of the Workflow/Process.

 **1. Retrieve Relevant Food Safety Standards**

Automatically pull current regional and federal food safety regulations for checklist context.

 **2. Assign Inspection Task to Team Member**

Assign the inspection task to the designated team member(s) based on roles.

 **3. Retrieve Product Batch Records**

Fetch existing batch data to check for necessary documentation references.

 **4. Generate Digital Inspection Checklist**

Create the actionable checklist tailored to the specific food category being inspected.

 **5. Record Temperature Logs (Critical Control Points)**

Update specific data entries with measured temps (e.g., chiller units, cooking equipment).

## **6. Document Non-Conformance Issues**

Create a new record when a potential health or safety violation is found during the walk-through.

## **7. Calculate Audit Score/Pass Rate**

Execute a formula to determine overall compliance score based on filled-out checklist items.

## **8. Alert Manager on Failed Inspection**

Send immediate email notification to the supervisor if critical fails are logged.

## **9. Send On-Site Reminder to Inspector**

Send an SMS reminder to the inspector to complete an outstanding step or gather necessary signatures.

## **10. Generate Final HACCP Audit Report**

Compile all data, photos, and findings into a comprehensive, time-stamped, and immutable report.

## **11. Verify Personnel Training Status**

Check the system for required certifications for inspectors performing the task.

## **12. Approve/Reject Inspection Findings**

Update the master record status after review, confirming remediation actions.

## **End**

Start of the Workflow/Process.